

## **Neer Dosa Recipe**

### **Ingredients:**

Raw Rice – 1 1/2 cup  
Coconut – 1/2 cup, grated  
Cumin Seeds – 1/2 tsp  
Coriander Leaves – 1 tblsp, finely chopped  
Asafoetida Powder – a pinch  
Green Chilli – 1, finely chopped  
Ginger – a small piece, peeled, finely chopped  
Salt as per taste  
Oil as required

### **Preparation:**

1. Soak the rice for 2 hours.
2. Drain the water and add ginger, green chillies and coconut.
3. Grind to a smooth batter.
4. Transfer the batter to a large bowl.
5. Add a little water to the mixie and add run it once or twice.
6. Add this to the batter along with asafoetida powder, coriander leaves, cumin seeds and salt.
7. The batter should be thin like a rava dosa batter.
8. Heat oil in a nonstick pan over medium flame.
9. Pour a ladleful of the batter and spread evenly.
10. Add oil around the edges and cook till golden brown and crisp on both sides.
11. Remove to a plate.
12. Serve hot with chutney.

